



## Summer truffle carpaccio

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**Description.** Summer truffle, which is also called *scorzone* due to its distinctive shape, has an intense and aromatic fragrance. It is soft to the taste and delicate on the palate. Thanks to our methodology it is able to keep all its organoleptic properties. Summer truffle is harvested by Brina Tartufi Soc. Agr. A r.l. During the spring/summer period. It is precisely due to its preservation that it can accompany all kind of dishes throughout the year. It is ready to be savored directly out of the jar glass.

**Directions for use.** You may slightly heat it or put it directly on the food. It is great with tarts, bruschette, cheese, meat, fish or as seasoning to flavor main pasta or rice dishes.

**80 gr jar ingredients.** Summer truffle 70% (*Tuber Aestivum* Vitt.) , extra virgin olive oil, salt, spices. It may contain traces of nuts, celery and dairy products. When opened, cover with oil, keep in a refrigerator and eat before 7 days.